

**PROTEINIC CONCENTRATES**

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US4054677 (A1)  
NL7509100 (A)  
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ES439610 (A)

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**Abstract of GB1519164**

1519164 Protein concentrates S ORBAN 16 July 1975 [30 July 1974] 29931/75 Heading C3H A process for preparing a vegetal proteimic concentrate for use in feeding young mammals comprises subjecting to acid hydrolysis a first batch of finely ground vegetal flour having a protein content of 20 to 75% and being substantially free from fibrous discards until at least 50% of the proteins thereof are dissolved or dispersed and until the amino nitrogen content thereof is at least 5% of the total nitrogen, subjecting to alkaline hydrolysis a second batch of the vegetal flour until at least 50% of the proteins thereof are dissolved or dispersed and the amino nitrogen content thereof is at least 5% of the total nitrogen, mixing the hydrolysates of the first and second batches so as to obtain a neutralized mixture having a pH from 6.7 : 7.1 and concentrating the neutralized mixture to obtain the concentrate. Such a concentrate may have a composition of water 2-13%, proteins 20-95% fats 0-45%, carbohydrates 1-60%, ash 2-13%. Examples describe the preparation of concentrates from soy flour, sunflower flour and sesame flour. Flours from cotton, colza and incivers are also specified.

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